

Chopped Shrimp Waldorf Salad

<http://userealbutter.com/2009/08/10/chopped-shrimp-waldorf-salad-recipe/>

Fine Cooking issue #79 with minor deviations for the lazy bums among us

1 lb. large shrimp, peeled and deveined
1/2 cup mayonnaise
1/3 cup buttermilk
1 tbsp fresh lemon juice
1 tbsp fresh tarragon, roughly chopped (I omitted)
1 tsp Dijon mustard
salt and freshly ground black pepper
2 cups Fuji apples, medium dice (1/4-inch)
2 cups red seedless grapes, halved (I used champagne grapes, whole)
2 cups English or Persian cucumber, medium dice (1/4-inch) (Jen's addition)
1 1/2 cups celery, medium dice (1/4-inch)
1/3 cup almonds, blanched, slivered, and lightly toasted
1 tbsp chives, thinly sliced
12 tender butter (bibb) lettuce leaves

Steam the shrimp over simmering water until just cooked, about 3 minutes. (I just tossed the shrimp into boiling water and let them cook for a couple of minutes until pink and drained them). Let the shrimp cool. Meanwhile, make the dressing by whisking together the mayonnaise, buttermilk, lemon juice, tarragon (I don't dig tarragon, so I left it out), and mustard. Add salt and pepper to taste. Cut the shrimp into 1/2-inch pieces. Combine the shrimp, apples, grapes, celery, and almonds in a large bowl. Toss with the dressing and adjust the seasonings with more salt, pepper, or lemon juice as you like. Sprinkle with chives. You can serve the salad on a bed of butter lettuce leaves or next to the lettuce so you can spoon salad into each leaf to consume like a lettuce wrap.